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Amendments to the Claims:

This listing of the claims will replace all prior versions and listings of claims in the application:

Listing of the claims:

1. (Previously presented) A method for producing a choline-fortified, ready-to-eat cereal comprising the steps of:

cooking a blend of cereal ingredients by introducing the blend of cereal ingredients into a cook zone of an extruder to produce a cooked cereal mass; and

blending a source of choline into the cooked cereal mass in a mixing zone of the extruder to produce a choline-fortified cereal mass, wherein the source of choline is lecithin.

- 2. (Original) The method of claim 1 wherein the blend of cereal ingredients includes a cereal grain selected from the group consisting of corn, wheat, rye, rice, oats, barley and mixtures thereof.
- 3. (Original) The method of claim 2 wherein the blend of cereal ingredients further includes an ingredient selected from the group consisting of sugar, malt syrup, cocoa powder, milk powder, brown sugar, corn starch, calcium carbonate, salt, corn syrup, a vitamin, a mineral, and mixtures thereof.
- 4. (Original) The method of claim 1 further comprising the step of conditioning the blend of cereal ingredients in a conditioning cylinder prior to the step of cooking the cereal.
- 5. (Original) The method of claim 1 further comprising the steps of extruding the choline-fortified cereal mass; and cutting the extruded choline-fortified cereal mass into choline-fortified cereal pellets.
- 6. (Original) The method of claim 5 further comprising the step of drying the choline-fortified cereal pellets.

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- 7. (Original) The method of claim 5 further comprising the step of flaking the choline-fortified cereal pellets to produce choline-fortified cereal flakes.
- 8. (Original) The method of claim 5 further comprising the step of toasting the choline-fortified cereal flakes to produce toasted choline-fortified cereal flakes found in the choline-fortified, ready-to-eat cereal.
- 9. (Original) The method of claim 5 further comprising the step of puffing the cereal pellets to produce choline-fortified cereal puffs found in the choline-fortified, ready-to-eat cereal.
- 10. (Canceled)
- 11. (Previously presented) The method of claim 1 wherein said step of blending a source of choline into the cooked cereal mass includes blending lecithin into the cooked cereal mass in an amount to supply at least 5% of the Adequate Intake (AI) of choline per serving of the choline-fortified, ready-to-eat cereal.
- 12-13 (Canceled)
- 14. (Original) A choline-fortified ready-to-eat cereal produced according to the method of claim 1.
- 15. (Currently amended) A composition comprising a ready-to-eat cereal, said ready-to-eat cereal comprising a cereal grain selected from the group consisting of corn, rye, rice, barley and mixtures thereof and a nutritionally significant amount of choline in the form of lecithin, wherein said nutritionally significant amount of choline is an amount supplying at least 5% of the AI of choline per serving of the composition.

16-20. (Canceled)

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- 21. (Previously presented) The composition of claim 15 wherein said ready-to-eat cereal is a flaked ready-to-eat cereal.
- 22. (Previously presented) The composition of claim 15 wherein said ready-to-eat cereal is a puffed ready-to-eat cereal.
- 23. (Previously presented) The composition of claim 15 further comprising an ingredient selected from the group consisting of sugar, malt syrup, cocoa powder, milk powder, brown sugar, corn starch, calcium carbonate, salt, corn syrup, a vitamin, a mineral, and mixtures thereof.
- 24. (Previously presented) A method for producing a choline-fortified, ready-to-eat cereal comprising the steps of:

cooking a blend of cereal ingredients to produce a cooked cereal mass; and blending a source of choline into the cooked cereal mass to produce a choline-fortified cereal mass, wherein the source of choline is lecithin.

- 25. (Original) The method of claim 24 wherein the blend of cereal ingredients includes a cereal grain selected from the group consisting of corn, wheat, rye, rice, oats, barley and mixtures thereof.
- 26. (Original) The method of claim 25 wherein the blend of cereal ingredients further includes an ingredient selected from the group consisting of sugar, malt syrup, cocoa powder, milk powder, brown sugar, corn starch, calcium carbonate, salt, corn syrup, a vitamin, a mineral, and mixtures thereof.
- 27. (Original) The method of claim 24 further comprising the step of converting the choline-fortified cereal mass into choline-fortified cereal flakes.
- 28. (Original) The method of claim 24 further comprising the step of converting the choline-fortified cereal mass into choline-fortified cereal puffs.

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- 29. (Original) The method of claim 27 further comprising the step of toasting the choline-fortified cereal flakes to produce toasted choline-fortified cereal flakes found in the choline-fortified, ready-to-eat cereal.
- 30. (Canceled)
- 31. (Previously presented) The method of claim 24 wherein said step of blending a source of choline into the cooked cereal mass includes blending lecithin into the cooked cereal mass in an amount to supply at least 5% of the Adequate Intake (AI) of choline per serving of the choline-fortified, ready-to-eat cereal.
- 32-33 (Canceled)
- 34. (Original) A choline-fortified ready-to-eat cereal produced according to the method of claim 24.